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Eating Places—Care of Spoons, Forks, and Utensils—Handling and Serving of Food-stuffs. (Reg. Bd. of H., May 19, 1914.)

The sanitary code was amended by inserting after section No. 586 the following as No. 586 (b):

"No fork, spoon, knife, or other utensil by or through which food is conveyed into the mouth shall be displayed or available for promiscuous use in any bar, cabaret, lunch counter, eating stand, or other place where food is dispensed, served, or sold. The practice of lunch counters or other places where food is displayed for consumption of patrons of keeping forks, spoons, and knives in glasses or other receptacles for the common use of patrons is strictly forbidden."

The sanitary code was amended by inserting after the new section No. 586 (b) the following as No. 586 (c):

"No butter or other food sold, or offered for sale, or served in any lunch room, lunch counter, restaurant, or other place where food is served for human consumption, shall be so served or handled as to come in contact with the hand or person of the waiter or other person serving such butter or food."

Ice Cream—Manufacture, Storage, and Sale. (Reg. Bd. of H., Aug. 24, 1914.)

SEC. 590. (a) No ice cream shall be manufactured or stored in any portion of a building which is used for the stabling of horses or other animals or used in whole or in part for domestic or sleeping purposes unless the manufacturing and storage room for ice cream is completely separated from other parts of the building.

(b) All rooms in which ice cream is manufactured or stored shall be provided with tight walls and floors and kept constantly clean. The walls and floors of said rooms shall be of such construction as to permit rapid and thorough cleansing. All openings shall be screened to prevent the entrance of flies and other insects. The room or rooms aforesaid shall be equipped with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream, and all such utensils after use shall be thoroughly washed with boiling water or sterilized by steam. Vessels used in the manufacture and sale of ice cream shall not be employed as containers for other substances than ice cream.

(c) All establishments in which ice cream is manufactured shall be equipped with facilities for the proper cleansing of the hands of operatives, and all persons immediately before engaging in the mixing of the ingredients entering into the composition of ice cream or its subsequent freezing and handling shall thoroughly wash his or her hands and keep them cleanly during such manufacture and handling. All persons shall be dressed in clean outer garments while engaged in the manufacture and handling of ice cream.

(d) No urinal, water-closet, or privy shall be located in the rooms mentioned in the preceding section or so situated as to pollute the atmosphere of said rooms.

(e) All vehicles used in the conveyance of ice cream for sale or distribution shall be kept in a cleanly condition and free from offensive odors.

(f) Ice cream kept for sale in any shop, restaurant, or other establishment shall be stored in a covered box or refrigerator. Such box or refrigerator shall be properly drained and cared for and shall be kept tightly closed, except during such intervals as are necessary for the introduction or removal of ice cream or ice, and they shall be kept only in such locations and under such conditions as shall be approved by the board of health.

(g) All cream, milk, or skimmed milk employed in the manufacture of ice cream shall before use be kept at a temperature not higher than 50° F.

(h) No old or melted ice cream or ice cream returned to a manufacturer from whatever cause shall be again used in the preparation of ice cream.